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2 **TITLE OF THE INVENTION AND INTRODUCTORY PORTION**

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4 **37 C.F.R. 1.77(a)(3)**

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11 Title: **MINCED OR GROUND MEAT CHIP**

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14 First applicant:

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25 **BACKGROUND OF THE INVENTION**

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27 **37 C.F.R. 1.77(a)(7)**

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29 **1. Field of Invention**

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32 This invention relates to sausage, salami, pepperoni,
33 and other ground or minced meats, and more particularly to a
34 dried chip derived from such meats which has a very low fat
35 content and is delicious to eat.

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37 **2. Description of the Related Art**

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39 Various minced or ground meats have been prepared and
40 eaten throughout human history. Such meats have included

1 beef, pork, lamb and the like, have been prepared with and
2 without seasonings. Examples of such meats are sausage,
3 salami and pepperoni. Usually such meats are prepared by
4 mincing or grinding of the meat and then adding salt and/or
5 other seasonings and then consumed.

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7 The present invention is a dried minced or ground meat
8 product, such as salami, sausage, or pepperoni, prepared as a
9 dried chip or other configuration, such as a stick, square,
10 or the like, which is low in fat, crisp, highly storable,
11 accepts a wide variety of flavorings, and is delicious to
12 consume.

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14 Accordingly, it is the primary object of this invention
15 to provide a minced or ground meat chip, such as a pepperoni
16 chip, and method of making the same which is low in fat, easy
17 to prepare, stores well, accepts a wide variety of
18 flavorings, and can be eaten cold, or combined with other
19 foods such as pizza. The present means and method disclosed
20 herein may also be used with other minced or ground meats
21 such as sausage, salami, and the like.

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23 Additional objects and advantages of the invention will
24 be set forth in the description which follows, and in part
25 will be obvious from the description, or may be learned by
26 practice of the invention. The objects and advantages of the
27 invention may be realized and obtained by means of the

1 instrumentality's and combinations particularly pointed out
2 in the appended claims.

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6 **SUMMARY OF THE INVENTION**

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9 To achieve the foregoing objects, and in accordance with
10 the purpose of the invention as embodied and broadly
11 described herein, a dried minced or ground meat product is
12 provided comprising, a cut or slice of a piece of a minced or
13 a ground meat, such as sausage, salami, pepperoni, or the
14 like. The cut or slice of minced or ground meat is then dried
15 using a microwave, gas, solar, or electric oven, so that
16 substantial amounts of fat and moisture are removed from the
17 piece of minced or ground meat. The dried piece of minced or
18 ground meat has a substantially lower fat and water content
19 than the minced or ground meat and may be configured as a
20 chip, a stick, or other shape or desired geometric
21 configuration. The dried piece of minced or dried meat is
22 consumable alone or in combination with other food products.

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2 **DESCRIPTION OF THE PREFERRED EMBODIMENTS**
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5 Reference will now be made in detail to the present
6 preferred embodiments of the invention.
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8 In accordance with the present invention, there is
9 provided in a preferred embodiment of the invention, a dried
10 minced or ground meat product comprising a cut or slice of a
11 piece of a minced or a ground meat, such as sausage, salami,
12 pepperoni, or the like. The cut or slice of minced or ground
13 meat is then dried using a microwave, gas, solar, or electric
14 oven, so that substantial amounts of fat and moisture are
15 removed from the piece of minced or ground meat, resulting in
16 a dried piece of minced or ground meat. The dried piece of
17 minced or ground meat has a substantially lower fat and water
18 content than said minced or ground meat, and is accordingly a
19 more nutritious and healthy product than the minced or ground
20 meat product. and may be configured as a chip, a stick, or
21 other shape or desired geometric configuration. The dried
22 piece of minced or dried meat is consumable alone or in
23 combination with other food products. If desired, various
24 spices or sauces may be combined or consumed with the dried
25 meat product, for example, salt, pepper, garlic, salsa, and
26 other well known pieces and sauces may be used. Or the meat
27 may be combined with soy or other plant based products.

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Preferably, in preparing the dried minced or ground meat product of the present invention, a sausage, salami, or pepperoni is sliced or otherwise cut to a desired thickness and size. The size and type of cut is determined by what is desired as an end product, that is , a chip, a stick, a cube, powdwe, particulate, or the like.

The slice or cut of the minced or ground meat is then placed in a drying means such as a microwave oven, a gas oven, solar oven, an electric oven, or other drying means, and dried until a substantial amount of the water and fat is removed form the minced or ground meat product. The extent of drying may be varied depending upon the fat and water content of the minced or ground meat, and the desired fat and moisture content of the dried product. Preferably, between ten percent and ninety nine percent fat is removed prior to termination of the drying process, and between ten percent and ninety nine percent of the water content is removed from the minced or ground meat prior to termination of the drying process.

In operation and use, the dried minced or ground meat product of the present invention provides a nutritious, low fat, delicious, and easily stored product. The dried sausage, salami, or pepperoni may be combined with various spices, sauces and flavorings, if desired, or consumed alone.

1 Additional advantages and modification will readily
2 occur to those skilled in the art. The invention in its
3 broader aspects is, therefore, not limited to the specific
4 details, representative apparatus and illustrative examples
5 shown and described. Accordingly, departures from such
6 details may be made without departing from the spirit or
7 scope of the applicant's general inventive concept.

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